

Cider Pork Chops

2 servings

30 minutes

Ingredients

2 center-cut pork chops

Salt and pepper, to taste

1 tbl canola oil

$\frac{3}{4}$ cup apple cider

1 tbl packed brown sugar

1 $\frac{1}{2}$ tsp whole-grain mustard

Directions

Pat center-cut pork chops dry with paper towel; sprinkle both sides with salt and pepper. In 10-inch skillet, heat canola oil over medium-high heat until shimmering. Cook pork chops in oil about 4 minutes on each side, or until golden brown. Remove from skillet.

In same skillet, add apple cider and brown sugar; cook to a thick, syrupy glaze and until reduced by about half. Stir in whole-grain mustard; season with salt and pepper.

Pour glaze over pork chops for serving.